



WORLD GOURMET *Summit*

WWW.WORLDGOURMETSUMMIT.COM

world gourmet summit  
ku dé ta tasting menu  
by executive chef frederic fauchaux

**starters**

wok fried shishito  
ginger soy

irish oysters  
ikura apple, konbu jelly

smoked salmon roll tempura  
asparagus, spicy whitefish, cream cheese

seared salmon black pepper coated  
fennel, wakame, ponzu

**wine pairing**

*nv ruinart, "r" de ruinart brut*

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**entrees**

pan fried foie gras and baby squid  
spicy yuzu miso, shimeji, pea shoot

grilled prawn salad  
baby spinach, dried miso, parmesan, truffle oil

beef skewer  
tangerine sauce, spring onion

**wine pairing**

*2004 leon beyer, comtes d'eguisheim riesling*

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6 APRIL TO 3 MAY 2015

ASTRONOMY  
IN  
MOTION

EPICUREAN DELIGHTS  
14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

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**main course**

scallops wasabi pepper sauce  
mushrooms, green beans

new zealand rack of lamb  
enoki bundle, roast garlic teriyaki, pea shoot

wok baby bok choy  
parma ham, balsamic, maple syrup

spicy fried mushrooms  
eryngi, shimeji, chilli garlic, sake soy

**wine pairing**

*2011 craggy range, gimblett gravels merlot*

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**dessert**

goma cake

black sesame cake, apricot, raspberry and matcha  
ganache

or

strawberry-shiso meringue  
prosecco infused strawberries, pistachio pastry cream,  
shiso sorbet

**wine pairing**

*2009 telmo rodriguez, molino real*

*\$168++ per person  
(min of 2 orders, max of 11 guest)  
wine pairing - \$128++ per person*

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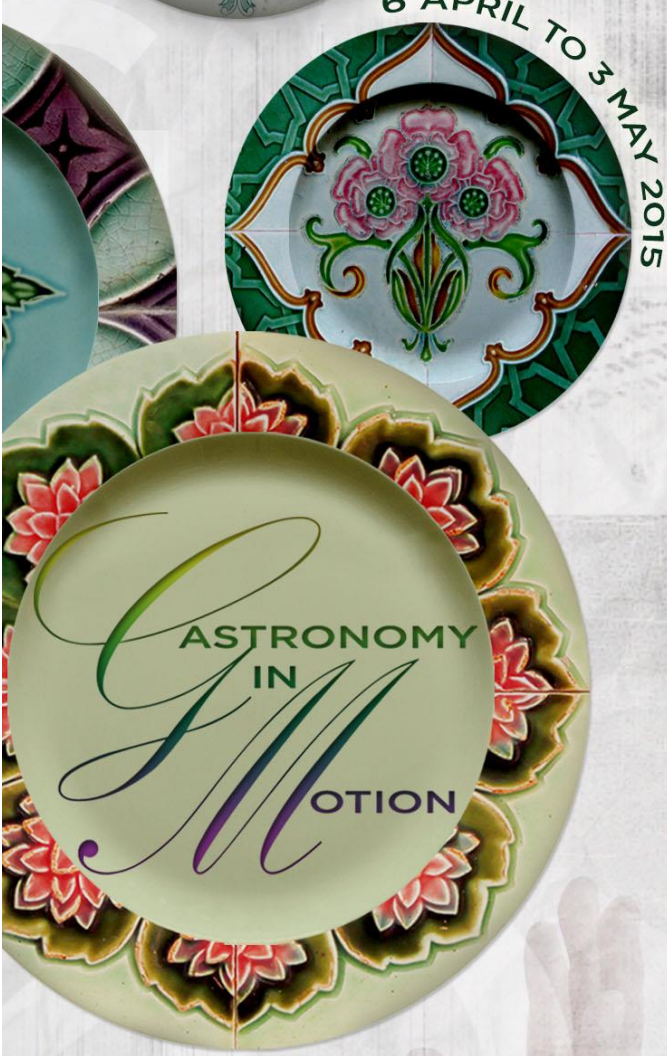
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shakers & brews  
coedo beer cocktails  
cocktail creations with award-winning premium coedo  
japanese craft beer  
from kawagoe, saitama prefecture  
\$24++ per cocktail

coedo ruri - pilsner  
**coedo lagerita**  
coedo ruri, blanco tequila, fresh lime  
juice, rose flavoured honey syrup,  
green tea salt

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coedo beniaka - sweet potato amber  
**sweet potato flip**  
coedo beniaka, apple brandy, honey,  
nutmeg, egg

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coedo kyara - indian pale lager  
**ipl sour**  
coedo kyara, vodka, yuzu juice,  
passion fruit, honey, liquorice powder

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coedo shikkoku - aged dark lager  
**ku dé ta boiler maker**  
maple-infused ardbeg ten, maker's  
mark, sugar, bitters, orange aroma.  
stirred as an old fashioned cocktail  
and served with coedo shikkoku as a  
chaser

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coedo shiro - hefeweizen  
**wheats 'n fruits**  
coedo shiro, mango cordial, chilli  
bitters, lemon oil

**shiro fizz**  
coedo shiro, sake, chocolate liqueur,  
lillet, yuzu juice

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